INDEX—VOLUME II

A marvelous product—but not patentable, 278
Aged, food for, 256
Air flow through beds of dehydrated vegetables, 33
Analyses, need for interpretation of, 3
ANDERSEN, A. A., 180
An opportunity and an obligation, 177
Award, Stephen M. Babcock, 348

Bacterial spores, technique for studying resistance of, to temperatures in the higher range, 228
Bacteriological considerations relating to process evaluation, 115
BALL, CHARLES OLIN, 54, 55, 88, 290
BARTHOLOMEW, JAMES W., 91
Benzene hexachloride in canned peaches, 303
Benzoic acid (s),
  effect of, on spoilage organisms, 112
  germicidal value of esters of, 23
BERRY, J. A., 180
Blanching, radar energy for, 95
BLANCK, FRED C., 349
BOHN, RALPH M., 263
Boston Brown bread, electronic preservation of, 91
BRENNER, SADIE, 207

C. F., 4
CALESNICK, ELEANOR J., 9
Canadian food technologists, salute to, 290
Canned foods
  effect of high temperature storage on retention of nutrients in, 207
  nutritive value of, 133
CARTWRIGHT, L. C., 330
CATHCART, W. H., 3
Cationic surface active agents, comments on standardization of test methods for, 163
Chloramine T, sanitizing hands using a germicide containing, 105
Clostridium botulinum, studies of, in frozen pack vegetables, 180
Colloid chemistry, importance of in food technology, 144
Company financing, relation of technology to sound, 167
Congratulations, Doctor Woolley, 179
CONKLIN, DWIGHT B., 105
Consumer acceptance survey, 322
Costs, methods of obtaining, of research projects, 170
Creative thinking—a priceless ingredient, 4
CROCKER, E. C., 317
Crystallographic method, new, for the study of changes in processed foods, 191

Dairy industry, methods used by, to improve sanitary control, 39
DAVIS, LYLE L., 303
Dehydrated vegetables, air flow through beds of, 33
Development, organization and management of research and, 69
DORN, HERMAN W., 7
Dried fruit industry, continuous sanitizing of equipment in, 292
DUNLOP, STUART G., 207

Effect of different processing procedures on venting and loss of liquid from home canning jars, 222
Efficiency in changing the Institute Administration, 88
Egg(s)
  molds in spray-dried whole, 15
  powder, isolation of Salmonella from, and their heat resistance, 9
  spray-dried whole, microbiology of, 15
Electronic preservation of Boston Brown bread, 91
ELVEHJEM, C. A., 340
Error in considering research overhead, 7
ESSELEN, W. B., JR., 222
Evaluation of foam-producing agents, 263
Experiment, mathematics and, in food technology, 55

FELLERS, C. R., 222
FEVOLD, H. L., 201
Financing, company, relation of technology to, 167
Fisheries
  possibilities in developing by-products, 268
  technical seminar, 352
Foam-producing agents, evaluation of, 263
Food
  for infants, invalids and the aged, 256
  processing, possible practical application of histological research to, 158
    role of control instruments in continuous, 359
  quality, a rational method for grading, 241
  value of soybean protein as related to processing, 201
Food technology
  importance of colloid chemistry in, 144
  mathematics and experiment in, 55
  role of, in modern nutrition, 340
  what it has done for our business, 340
FRIESS, HANS, 191
Frozen pack vegetables, studies of *Clostridium botulinum* in, 180
Fundamental training is important, 290

Glycols, study of the germicidal value of, 23
GOLDBLITH, SAMUEL A., 95
Good human relations pay dividends, 81

Hands, sanitizing, using a germicide containing Chloramine T, 105
HARRIS, R. G., 91
HARRISON, George Russell, 45
HAUSER, E. A., 144
HEID, J. L., 289
HEIM, Harold C., 23
HESTER, Jackson B., 297
HILL, Barbara, 201
Histological research, possible practical application of, to food processing, 158
HOHL, Leonora A., 158
HOLMES, Arthur D., 252
Hormone treatment of field grown tomatoes, some results of, 252
Human relations, good, pay dividends, 81

Industrial and legal viewpoints, 289
Infants, food for, 256
Institute administration, efficiency in changing the, 88
Instruments, control, role of in continuous foor processing, 359
Invalids, food for, 256
Inventions, simple, pay dividends, 64

KOHMAN, Edward F., 256
KLOSE, A. A., 201
KNOWLES, John T., 51
KUYPER, Adrian C., 308
KUZMESKI, John W., 252

LACHMAN, William H., 252
LAING, M. L., 177
LIND, H. E., 163

Management, relation of technology to company, 75
MARSHALL, Roye, 133
Mathematics and experiment in food technology, 55
McCAULEY, L. E., 69
McCLUNG, L. S., 179
McCORMICK, Charles P., 81
McFARLANE, Vernon, 15
Methods of obtaining costs of research projects, 170
Molds, in spray-dried whole egg, 15
Monosodium glutamate, role of, in seasoning certain vegetables, 317
MORSE, Richard L. D., 322

NANZ, Robert A., 330
Nicholas Appert Medal
  presentation to Charles Olin Ball, 51
  to C. A. Elvehjem, 340
Nutrition, modern, role of food technology in, 340
Nutritive value of canned foods, 133, 228
NYDICK, A. J., 64, 278

ORTEN, James M., 308
Overhead, error in considering research, 7

PARFITT, E. M., 39
Peaches, canned, benzene hexachloride in, 303
PERRY, Helen, 180
PILLSBURY, Philip W., 75
PLANCK, R. P., 241
POE, Charles F., 23, 112
Preservation, electronic, of Boston Brown bread, 91
Process evaluation, bacteriological considerations relating to, 115
PROCTOR, B. E., 3, 95
Processed foods, a new crystallographic method for the study of changes in, 191
Processing procedures, effect of different, on venting and loss of liquid from home canning jars, 222
Professional organization, importance of service in, 3
Propyl gallate, studies on the toxicity of, and of antioxidant mixtures containing propyl gallate, 308

Radar energy for rapid food cooking and blanching and its effect on vitamin content, 95
RECTOR, Thomas M., 170
Research
  organization and management of, 69
  overhead, error in considering, 7
  projects, methods of obtaining costs of, 170
RILEY, Herbert N., 283
ROBERTSON, Wm. F., 133

Salmonella organisms, heat resistance of, and isolation from spray-dried whole-egg powder, 9
SALOWEY, Mathilde, 9
Sanitary control, methods used by the dairy industry for the purpose of, 39
Sanitizing
  continuous, of equipment in the dried fruit industry, 292
  hands using a germicide containing Chloramine T, 105
Science, new advances in, 45
Service, importance of, in a professional organization, 3
SJOSTROM, L. B., 317
SLATER, L. E., 359
Soil treatment for better foods, 297
SMITH, Arthur H., 308
SMITH, C. Tyson, 252
SMITH, Edward E., 292
SOTIER, Alfred L., 105
Soybean protein, food value of, as related to processing, 201
SPAUGH, O. H., 33
Spices, comparative evaluation of, 330
Standardization of test methods for cationic surface active agents, comments on, 163
STATELER, E. S., 337

Storage, high temperature, effect of, on retention of nutrients in canned foods, 207
STUMBO, C. R., 112, 228
SUSSEX, FRANK, 91
SUTTON, RUTH R., 9
Survey, consumer acceptance, 322

TARR, H. L. A., 268
Technology
relation of, to company management, 75
to sound company financing, 167
Tomatoes, some results of hormone treatment of field-grown, 252
TOWNSEND, C. T., 180

VAUGHN, REESE H., 292
Vegetables,
dehydrated, air flow through beds of, 33
frozen pack, studies on *Clostridium botulinum* in, 180
handling and storage procedures for, prior to canning, 133
monosodium glutamate in the seasoning of certain, 317
Venting and loss of liquid from home canning jars, effect of different processing procedures on, 222
Vitamin content, effect of radar energy on, in food, 95

WATSON, ALICE J., 15
What food technology has done for our business, 283
WHITTEMORE, L. F., 167
WINTER, FRANK H., 292
WODICKA, VIRGIL O., 207
Woolley, Doctor, congratulations, 179
WYSS, ARTHUR P., 112